

# Lemon Blueberry Tart with Shortbread Crust and Blueberry Swirl

Prep: about 35 minutes (plus 2–3 hours cooling/chilling) • Cook: about 25 minutes

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*Cool, creamy, and bright with tangy lemon in a flaky shortbread crust, this tart is ribboned with a naturally sweet blueberry sauce for a fresh, buttery finish.*

## Ingredients

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- 1 teaspoon cornstarch
- 2 teaspoons lemon juice (or water)
- 1 cup (140g) blueberries (fresh or frozen; do not thaw)
- 2 teaspoons granulated sugar
- 1/2 cup (8 Tbsp; 113g) unsalted butter (melted)
- 1/4 cup (50g) granulated sugar
- 1 teaspoon pure vanilla extract
- 1/4 teaspoon salt
- 1 cup (125g) all-purpose flour (spooned and leveled)
- 1 (14 oz) can sweetened condensed milk (full-fat)
- 6 Tablespoons (90ml) lemon juice (about 2 lemons)
- 1 teaspoon lemon zest (from 1 lemon)
- 1 large egg yolk
- as desired lemon slices (for garnish, optional)
- as desired blueberries (for garnish, optional)
- leftover, as desired blueberry sauce (for serving, optional)
- as desired whipped cream (for garnish, optional)

## Instructions

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1. Make the blueberry sauce: In a small bowl, mix the cornstarch and lemon juice with a fork until the cornstarch dissolves; set aside.
2. Warm the blueberries and sugar in a small saucepan over medium heat, stirring occasionally for 3 minutes and mashing the berries against the pan to help break them down.
3. Stir in the cornstarch mixture and cook 2 more minutes, stirring and mashing, until the sauce thickens. Remove from heat and set aside to cool slightly. You will use about half for swirling; reserve the rest for serving.
4. Preheat the oven to 350°F (177°C).

5. Make the crust: In a medium bowl, combine the melted butter, sugar, vanilla, and salt. Add the flour and stir until fully combined; the dough will be thick and a bit greasy.
6. Press the dough firmly and evenly into the bottom and up the sides of an ungreased 9-inch tart pan.
7. Prick the bottom of the crust all over with a fork and pre-bake until lightly golden, about 15 minutes.
8. Make the filling: In a bowl, whisk together the sweetened condensed milk, lemon juice, lemon zest, and egg yolk until smooth and combined.
9. Pour the filling into the warm crust. Drop small spoonfuls of blueberry sauce over the surface and use a toothpick or knife to gently swirl.
10. Bake until the edges are set and the center no longer jiggles, about 10 minutes.
11. Cool the tart completely at room temperature, then chill for at least 2 hours until fully set.
12. Garnish with lemon slices, fresh blueberries, whipped cream, and extra blueberry sauce. Slice and serve cold.

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**Tags: Dessert, Tart, Lemon, Blueberry, Spring, Make Ahead**

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